

*Celebrate
with us...*



BALNEARIO ILLETAS.COM

*Celebrate
with us...*

**A MAGICAL PLACE FOR YOUR
SPECIAL EVENT TO SHINE**

For more than 50 years, an incomparable style has been perfected in a exclusive location. In this spectacular natural enclave, a professional and experienced team takes care of every detail.

This beautiful spot has been the setting for many unforgettable dinners, business incentives, weddings, birthdays, corporate presentations and more. We would love to hear your ideas so that we can take care of creating a perfect environment to make sure your event is unique.



*Menus
for groups*

EVENTS 2024 /// BALNEARIO ILLETAS

Menu 1

STARTERS FOR SNACKING & SHARING

Caesar salad.
Vietnamese rolls with sweet chilli sauce.
Baked potato with sobrasada sausage, honey and cheese shavings.

MAIN COURSE (a choice of)

Chicken curry with rice, dates, dried apricots and chopped peanuts.
Sea bass butterfly style served with roast potatoes and baby vegetables.

DESSERT (a choice of)

Chocolate walnut brownie.
Carrot cake with mascarpone icing.
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House wines, soft drinks, beer, water & coffee.

Price: 46 €/pax

Menu 3

STARTERS FOR SNACKING & SHARING

Thai salad with king prawns, mango, raspberries, cucumber, carrot and peanuts.
Oven baked brie cheese with tomato, rosemary honey and balsamic vinegar.
Iberian ham croquettes.

MAIN COURSE (a choice of)

Grilled entrecote with potato au gratin.
Salmon teriyaki with stir fried vegetables and boletus.

DESSERT (a choice of)

Lemon pie with meringue.
Fresh cheese cake with red fruits.
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House wines, soft drinks, beer, water & coffee.

Price: 57 €/pax

Brochetas Menu 2

STARTERS FOR SNACKING & SHARING

Goat's cheese salad with walnuts and red fruits.
Batter-fried squid.
Prawns and monkfish croquettes.

MAIN COURSE (a choice of)

Marinated chicken skewer with vegetables, baked potato and pepper sauce.
Monkfish and king prawn skewer with vegetables, basmati rice and sweet chilli sauce.

DESSERT (a choice of)

Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.
Fresh cheese cake with red fruits.
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House wines, soft drinks, beer, water & coffee.

Price: 50 €/pax (maximum 60 pax)

Menu 4

STARTERS FOR SNACKING & SHARING

Smoked salmon salad with avocado and prawns on a bed of mixed lettuce.
Boletus croquettes.
Thai mussels.

MAIN COURSE (a choice of)

Grilled beef sirloin with padrón peppers and fries.
Slow-baked codfish fillet au gratin with alioli, roasted peppers and mashed potatoes.

DESSERT (a choice of)

Strawberries with mascarpone and yoghurt.
Gató. Majorcan almond cake with almond mousse.
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House wines, soft drinks, beer, water & coffee.

Price: 62 €/pax

Lobster Menu 2

STARTERS FOR SNACKING & SHARING

Iberian ham with ciabatta bread.

Mallorcan red prawn.

Sautéed clams.



MAIN COURSE

Fried eggs with lobster, fries and iberian ham.

DESSERT (a choice of)

Strawberries with mascarpone and yoghurt.

Lemon pie with meringue.

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Special selection of wines, soft drinks, beer, water & coffee.

Price: 95 €/pax

Buffet Paellas Menu

STARTERS FOR SNACKING & SHARING

Waldorf salad.

Batter-fried squid.

Iberian cured ham croquettes.

MAIN COURSE (a choice of)

Mixed paella.

'Paella ciega' Seafood ('blind man's paella', without bones or shells) with prawns, cuttlefish, mussels and fresh monkfish.

Vegetable paella.

Black paella.

Seafood fideuá.

DESSERT (a choice of)

Carrot cake with mascarpone icing.

Three-chocolate delight.

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House wines, soft drinks, beer, water & coffee.

Price: 49 €/pax

Barbecue Menu 1

BUFFET STARTERS

Greek salad.
Battered mozzarella cheese with raspberry sauce.
Padrón peppers.

BARBACUE

Pork ribs with barbecue sauce.
Beef picanha.
Crispy chicken thighs.
Grilled gilthead.
Roasted potatoes and sweet potatoes with
grilled vegetables.
Spiced onion rings and corn on the cob.
Sauces: garlic and parsley, chimichurri and honey
with mustard.

DESSERT BUFFET

Lemon pie with meringue.
Chocolate walnut brownie.
Carrot cake with mascarpone icing.
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House wines, soft drinks, beer, water & coffee.

Price: 65 €/pax (minimum 50 pax)

Barbecue Menu 2

BUFFET STARTERS

Quinoa salad.
Goat cheese salad with red fruits.
Assortment of Iberian ham, prawns and monkfish
and boletus croquettes.

BARBACUE

Grilled entrecote.
Flavored pork ribs.
Baked lamb with mushroom sauce.
Grilled teriyaki salmon.
Corn on the cob.
Roasted potatoes and sweet potatoes with grilled
vegetables.
Caramelised onion and basmati rice with vegetables.
Sauces: black pepper, red wine and Pedro Ximénez.

DESSERT BUFFET

Banoffee pie, made with crunchy biscuits, caramel
sauce and bananas.
Fresh cheese cake with red fruits.
Three-chocolate delight.
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House wines, soft drinks, beer, water & coffee.

Price: 72 €/pax (minimum 50 pax)



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Menu Cocktail 1 *(Finger food)*

MENU (15 pieces)

Strawberry gazpacho shot.
Tomato, mozzarella and basil casserole.
Salmon tartare with guacamole.
Mini sea bass and prawn ceviche.
Vietnamese rolls with sweet chilli sauce.
"Frito mallorquin" with vegetables.
Spinach croquettes.
Iberian cured ham croquettes.
Mini free-range chicken paella, artichokes and boletus.
Sea bass with baked potato.
Chicken satay with peanut sauce.
Mini beef hamburger with barbecue sauce.

DESSERT

Lemon pie with meringue.
Chocolate walnut brownie.
Carrot cake with mascarpone icing.

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House wines, soft drinks, beer, water & coffee.

Price: 46 €/pax (minimum 50 pax)

Menu Cocktail 2 *(Finger food)*

MENU (20 pieces)

Açaí and maracuyá shot.
Tomato, mozzarella and basil casserole.
Hummus with crudités.
Manchego cheese and grape skewer.
Octopus and seafood salpicón.
Avocado mousse with prawns.
Pralines of foie with chopped almonds.
"Frito mallorquin".
Vietnamese rolls with sweet chilli sauce.
Veal puch with cheese sauce.
Monkfish and prawns croquettes.
Boletus croquettes.
Marinated tuna skewer with hoisin sauce.
Black paella with squid and all i oli.
Mini cod with truffle sauce.
Chicken with curry sauce.
Mini beef hamburger with barbecue sauce.

DESSERT

Three-chocolate delight.
Fresh cheese cake with red fruits.
Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.

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House wines, soft drinks, beer, water & coffee.

Price: 55 €/pax (minimum 50 pax)

Barbecue Menu 3 *(Finger food)*

APPETIZER

Gazpacho shot.
Tomato, mozzarella and basil casserole.
Marinated salmon with mango.
Vietnamese rolls with sweet chilli sauce.
Prawns and monkfish croquettes.

BARBACUE

Marinated beef sirloin titbits brochette.
Chicken and sautéed vegetables with curry sauce.
Salmon brochette.
Monkfish and king prawn skewer.
Baked mini potatoes.
Sautéed vegetables and basmati rice.
Sautéed mushrooms.

DESSERT

Three-chocolate delight.
Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.
Fresh cheese cake with red fruits.
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House wines, soft drinks, beer, water & coffee.

Price: 58 €/pax (minimum 50 pax)

Paellas Menu *(Finger food)*

APPETISER

Cantaloupe melon shot.
Manchego cheese skewer with grape.
Vietnamese rolls with sweet chilli sauce.
Iberian cured ham croquettes.

MAIN COURSE (a choice of 2)

Mixed paella.
'Paella ciega' Seafood ('blind man's paella', without bones or shells) with prawns, cuttlefish, mussels and fresh monkfish.
Vegetable paella.
Black paella.
Seafood fideuá.

DESSERT

Lemon pie with meringue.
Chocolate walnut brownie.
Carrot cake with mascarpone icing.
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House wines, soft drinks, beer, water & coffee.

Price: 48 €/pax (minimum 50 pax)



Children's menu

MAIN COURSE (a choice of)

Spaghetti Bolognese.

Hake in batter *.

Chicken nuggets *.

Hamburger *.

*With fries, rice with vegetables or baked potato.

DESSERT (a choice of)

Fresh fruit salad.

Ice cream (vanilla, chocolate or strawberry).

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Water or soft drinks.

Price: 18 €/pax



Formentera Brunch

FROM 10:30 AM TO 1 PM

Assorted basket with wholemeal breads, spelt and rye.
Granola, oatmeal and cereals.
Yoghurts' selection.
Trail mix, seeds and dried fruits.
Peanut butter, cocoa cream, maple and agave syrup.
Seasonal fruit.
Hummus & crudités.
Smoked salmon, heura, turkey, vegan & sheep cheese.
Boiled egg and omelette.
Avocado, cucumber, tomatoes and arugula.
Quinoa salad.
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Chia pudding with seasonal fruit.
Fresh cheese cake with red fruits.
Chocolate walnut brownie.
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Coffee or tea.
Green juice.
Orange juice.
Cava, beer, soft drinks and mineral waters.
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Price: 50 €/pax

(minimum 30 pax)

Service of 1,5 hrs

Cabrera Brunch

FROM 10:30 AM TO 1 PM

Assorted basket with breads and toasts.
Croissants, chocolate croissants and muffins.
Butter, jams' selection and honey.
Assortment of cereals and muesli.
Yoghurts' selection.
Seasonal fruit.
Cheeses and cold meats variety.
Scrambled eggs and omelettes.
Fried eggs, sausages and bacon.
Chocolate pancakes.
Waldorf salad.
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Strawberries with Mascarpone and yoghurt.
White chocolate brownie.
Banoffee pie, made with crunchy biscuits, caramel sauce and bananas.
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Coffee or tea.
Pineapple and mint juice.
Orange juice.
Cava, beer, soft drinks and mineral waters.
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Price: 50 €/pax

(minimum 30 pax)

Service of 1,5 hrs



Dragonera Brunch

FROM 10:30 AM TO 1 PM

Assorted basket with breads and toasts.

Majorcan country bread with tomato and olive oil.

Assortment of cereals and muesli.

Yoghurts' selection.

Trail mix, seeds and dried fruits.

Seasonal fruit.

Variety of Majorcan and Mahones cheeses.

Camaiot, botifarrón, sobrasada, serrano ham & cooked ham.

Boiled eggs and potato omelette.

Trampó mallorquin salad.

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Individual ensaimadas.

Gató. Majorcan almond cake.

Cardenal de Lloseta, with chocolate sauce.

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Coffe or tea.

Lemonade with mint.

Orange juice.

Cava, beer, soft drinks and mineral waters.

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Price: 50 €/pax

(minimum 30 pax)

Service of 1,5 hrs



Open bar services

To enjoy the following group's services, it is essential to hire a menu.

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OPEN BAR WINES

Includes wines, beers, soft drinks and mineral water.

Price per person/hour: 12 €

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OPEN BAR CAVA

Includes cava, wines, beers, soft drinks and mineral water.

Price per person/hour: 14 €

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OPEN BAR LONG DRINKS

Includes long drinks, cava, wines, beers, soft drinks and mineral water.

Price per person/hour: 16 €

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OPEN BAR CAIPIRINHAS & MOJITOS

Includes mojitos, caipirinhas, long drinks, cava, wines, beers, soft drinks and mineral water.

Price per person/hour: 20 €



Party

To enjoy the following group's services, it is essential to hire a menu.

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INSIDE DINING ROOM

Opened from midnight to 2.00 am.

Open bar longdrinks

Includes Rum, whiskey, vodka, gin, cava, wines, beers, soft drinks and mineral waters.

Price: 2.500€ (up to 60 pax).

From 60 pax: supplement 35€/pax.

For the opening of the interior room, all confirmed guests of the event will be invoiced.

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DISC JOCKEY

From 00:00 to 2:00.

Price: 390 €.

Hiring DJ is indispensable for the opening of the interior room.

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PROJECTION AND SOUND EQUIPMENT

Screen and projector hire with connection to auxiliary equipment (interior room).

Service duration: 30 minutes.

Price: 195 €. (Only interior room. Other areas, consult rates.)



Complementary services

To enjoy the following group's services, it is essential to hire a menu.

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IBERIAN BELLOTA HAM ON THE BONE BUFFET

Acorn-fed Iberic ham with bread and olive oil
(Ciabatta bread, tomato spread and virgin olive oil from Sóller).

Includes cutter.

Station price (1 piece): 880 €

One piece for every 70 guests is recommended.

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CHEESE BUFFET

Selection of cheeses.

Price per person : 8 €

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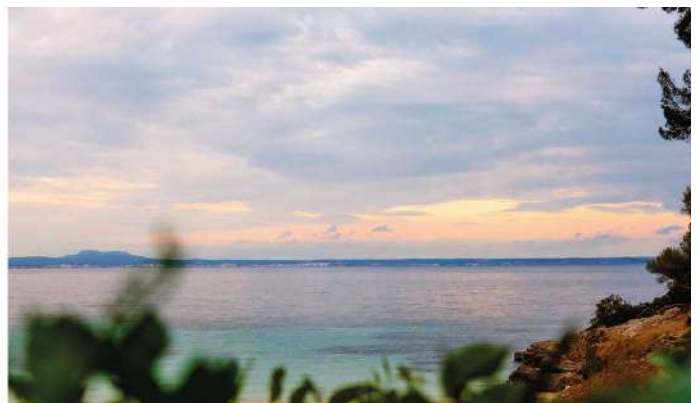
WELCOME RECEPTION

4 canapes (2 hot and 2 cold).

Open bar cava. Includes cava, wine, beers, soft drinks and mineral water (1 hour).

Price per person: 28 €.

This service it requires a minimum of 30 people.



Relax & fun

To enjoy the following group's services, it is essential to hire a menu.

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BOOKING AND HIRE OF PREMIUM DECK CHAIRS

Includes sunbed with towel and glass of cava.

Price per person: 55 €

(Available 100 sunbeds)

Subject to availability. They must be booked and paid for in advance.

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HIRE OF BALNEARIO ILLETAS TOWEL

Unit price: 6 €

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PADDLE BOAT (for 4 PAX)

Hire price per hour: 30 €

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SUP'S

Hire price per hour: 30 €



GENERAL CONDITIONS

The prices shown include VAT. Prices are subject to change.

It is indispensable to hire a menu for the entire group.

To contract a group menu, a minimum of 20 guests is required. 15 days before the event, the main course and dessert chosen by each diner must be confirmed.

Balneario Illetas does not allow the consumption of food or drink from another provider. The drinks package included in the menus is served only during lunch/dinner, estimated at one and a half hours. After this time, drinks will be charged apart.

The event space is reserved during the menu service time only. If you wish to extend the duration of the event, extra services (open bar) may be purchased. Otherwise, the maximum space is offered for one additional hour. Once this hour has passed, a minimum of 10€ per person per hour will be charged for minimum consumption (for lunch services up to 17:00 and for dinner services up to 12:00 midnight).

From 100 confirmed guests, if you wish to extend the event service after lunch or dinner, open bars must be purchased for all confirmed guests.

If more people show up on the day of the event than those confirmed 15 days prior, there will be a 25% supplement on the menu price and it will be charged immediately.

One month before the date of the event, menu, event timing and other details must be confirmed in writing, as well as the expected number of guests. 15 days before the event, the final number of guests must be confirmed. Any modification must be notified 10 days before the event. If the agreed number of guests do not attend the event, the customer must pay the total amount for all guests who confirmed ten days prior to the event.

A children's menu price applies to those under 12 years old.

The menu service hours in the restaurant are from 12:00 noon to 16:30 for lunch and from 20:00 to midnight for dinner.

Evening events may be held in outdoor spaces with musical entertainment until 12 midnight. In outdoor areas the maximum noise level allowed is 65 decibels (background music). Live music by external bands or groups is not permitted.

At midnight, and latest until 2:00 am, the indoor party room can be opened subjected to the established rates and the hiring of the DJ, which is mandatory. The interior room is subject to availability and must be requested at least 1 month before the date of the event.

Balneario Illetas works exclusively with a team of disc jockeys in charge of livening up parties and events. It is not possible to hire a DJ, nor bands or musical groups from outside the venue.

If you hire the projector and screen rental service (indoor room), it is essential to carry out a test with the material to be used. To do this, arrange 15 days prior to the event in order to avoid possible mishaps on the day.

In the case of guests arriving late, we will wait for up to 20 minutes, after which time service will start as arranged for those guests who are present, according to the planned timetable. The event's order of service will not be affected by the delayed arrival of guests.

Any damage caused to the premises and building works will be paid by the customer, who also assumes direct liability for damage caused by their guests. It is not allowed for guests to use the restaurant facilities wet and wearing swimwear. It is strictly forbidden to carry out any fire-related activity on the beach or to let off helium balloons.

The establishment has parking for customers. Subject to availability, reservations cannot be made.

DIETARY RESTRICTIONS

Once all the guests and food restrictions, if any, are confirmed, the main menu can exceptionally be adapted for guests who have any food restrictions (vegetarian, allergies, celiac, etc...).

EXAMPLE MENU

The set menu is offered at no cost for up to two people for a confirmed reservation of a group of more than 80 guests. Otherwise, the cost will be per person and the menu price must be paid.

The set menu must be reserved a minimum of 15 days prior to the event and is subject to confirmation of availability.

RESERVATION

To guarantee the reservation of the event date, a deposit of 600€ is required.

The holding of a date is not considered to be a reservation; a held date only becomes a confirmed reservation once the deposit has been paid.

PAYMENT METHOD

Once the payment of the reservation deposit has been made, one month before the event, 50% of the total budget of the event must be paid, and the remaining 50% will be made 10 days before the event. Additional charges derived during the event will be paid the same day of the celebration, leaving 100% of the invoice settled.

CANCELLATION POLICY

If cancellation is communicated with a minimum of six months prior the event date, 50% of the reservation will be refunded.

If the cancellation is made with less than six months from the event date, any pre-payment will not be refunded.

The event must be cancelled in writing.

WEATHER CONDITIONS

In case of rain on the day of the event, the organisation reserves the right to alter the spaces reserved for the event in order to ensure the comfort of the guests, service quality and continuity of the event without incident.

balnearioilletas

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